

Amendments to the claims

This listing of claims will replace all prior versions and listings of claims, of record in the present application (in the unlikely event that no claims follow herein, the previously pending claims will remain):.

Listing of claims:

Claims 1 to 10: (Cancelled)

11. (Currently Amended) A method of producing a cold-mixed pie crust mixture comprising as its major constituents flour, water, and a frozen oil/fat system having zero hydrogenated fat constituents, said method comprising the steps of:

(a) cooling a naturally occurring, non-winterized long-chain vegetable oil having at least sixteen carbon atoms to a freezing temperature in the range of +5°C to -35°C, so as to obtain a frozen oil/fat system, at which freezing ~~point~~ temperature said frozen oil/fat system has a consistency similar to that of pork lard at +4°C;

(b) cooling a water constituent comprising a water and ice mixture to a temperature in the range of 0°C to +15°C, and wherein ~~so that~~ up to 50% of the water constituent, when first mixed at least with the flour constituent, is shaved, flaked, or finely ground ice; and

(c) mixing said flour constituent, said water constituent, and said frozen oil/fat system in a room or mixing environment having a temperature of 5°C to 20°C, so as to form a cold-mixed pie crust mixture; and

wherein said vegetable oil is a saturated, partially saturated, or unsaturated oil chosen from the group consisting of canola oil, flaxseed oil, sunflower oil, corn oil, olive oil, soybean oil, peanut oil, cottonseed oil, safflower oil, and mixtures thereof,

wherein the temperature of the mixture of step (c) is in the range of from 5°C to 10°C.

12. (Previously Amended) The method of claim 11, wherein the flour constituent is cooled to a temperature of 0°C to +15°C prior to step (c).

13. (Previously Cancelled)

14. (Cancelled)

15. (Previously Cancelled)

16. (Previously Cancelled)

17. (Original) The method of claim 11, wherein the ranges of flour, water, and frozen oil/fat system constituents of the pie crust mixture are as follows:

flour	46% to 59% by weight
water	9% to 18% by weight
frozen oil/fat system	22% to 35% by weight.

18. (Original) The method of claim 11, wherein the pie crust mixture comprises minor constituents chosen from the group consisting of:

- zero to 6.00% by weight of sweeteners;
- zero to 2.00% by weight of salt;
- zero to 0.50% by weight of baking soda;
- zero to 0.75% by weight of preservative.

19. (Cancelled)

20. (Previously Cancelled)